50 Harry S Truman Parkway

Annapolis, Maryland 21401

# 2015 Governor's Buy Local Cookout Menu

# **Appetizers**

- "Guinea Hog" Pulled Pork Sandwich with Kale Slaw Topping, submitted by Josh Asel of <u>Seed of Life Café</u> in Fredrick County with producer Michael Dickson of <u>Seed of Life Nurseries</u>, <u>Inc.</u> in Fredrick County for kale, onion, celery, carrot, cilantro, parsley, black guinea hog.
- Roasted Local Sweet Corn and Blue Crab Gazpacho, submitted by Jason Miller of <u>Balducci's</u> in Montgomery County with distributor Keany Produce and producers Russ Shlagel of <u>Shlagel Farms</u> in Charles County for tomatoes, cucumbers, sweet onions, jalapenos, shallots; and Lisa Godfrey with <u>Godfrey Farm</u> in Queen Anne's County for sweet corn.
- All Scratch Maryland BLT with Old Bay Mayo and Pickled Okra, submitted by Michael Cleary of Bon Appetit Management Company / St. John's College in Anne Arundel County with producers Jennifer Sturmer of <a href="Hummingbird Farms">Hummingbird Farms</a> in Queen Anne County for tomatoes; Barbara Maniscalco of <a href="Chesapeake Greenhouse">Chesapeake Greenhouse</a> in Queen Anne County for lettuce; and Nick Bailey of <a href="Grandview Farms">Grandview Farms</a> in Harford County for pork.
- Crab and Artichoke Hushpuppies with Spinach and Goat Cheese Dipping Sauce, submitted by Scott Hines of Farmstead Grill in Baltimore City with producers Rob Dunn of Big City Farms in Baltimore City for spinach; and Joe Brooks with J.M. Clayton Seafood in Dorchester County for crab meat.
- Crab, Corn and Tomato Bisque, submitted by David Wells of <u>Evolution Craft Brewing Co. Public House</u> in Wicomico County with producers Timothy Fields of <u>Baywater Greens</u> in Wicomico County for heirloom tomatoes; and Matt Borys of <u>Southern Connection Seafood</u> in Somerset County for crab.

## **Salads**

- Maryland Spicy Salad with Berry and Herbs Vinaigrette, submitted by Maribel Rodriguez of
   <u>Eco City Farms</u> in Prince George's County with producer Margaret Morgan-Hubbard of <u>Eco City
   Farms</u> in Prince George's County for baby lettuce, baby kale, baby arugula, tatsoi cabbage, yukina
   savoy, purple mizuna and Osaka mustard greens, microgreens, spring onions, honey, sage, tomatoes.
- **Smokey Grilled Chicken Kabobs**, submitted by Bryan Davis of <u>The Classic Catering People</u> in Baltimore County with producer Tom Albright of <u>Albright Farms</u> in Baltimore County for chicken.

### **Entreés**

Grilled London Broil with Corn, Onion, and Pepper Relish, submitted by Michael Archibald of
 <u>Herrington on the Bay Catering</u> in Anne Arundel, with producers Joe Swann of <u>Swann Farms</u> in
 Calvert County for corn, peppers, onions and tomatoes; Rick Catterton of Progressive Farm in Anne
 Arundel County for flank steak; and Jamie Tiralla of <u>Monnett Farms</u> in Calvert County for flank
 steak.

- Meaty Pierogies with Chickpea Salad and Yogurt Feta Dip, submitted by Krista Sermon of Rogue Pierogies in Anne Arundel County with producers Deanna Tice and family of En-Tice-Ment Farm Raised Meats in Anne Arundel County for lamb and pork; and Lew Dodd of Cedar Run Farm in Queen Anne's County for beef.
- Naptown Moules (Rules!), submitted by Teddy Folkman of <u>BAROAK Cookhouse & Taproom</u> in Anne Arundel County with producers Ben Savage of <u>Flying Dog Brewery</u> in Frederick County for The Truth Imperial IPA; Bob Arnold of <u>Arnold Farms</u> in Queen Anne's County for corn; and <u>Roma Gourmet Foods</u> in Baltimore City for Roma Old Bay sausage.
- **Pork Bulgogyi and Cucumber Salad**, submitted by First Lady Yumi Hogan in Anne Arundel County with producer Hannah Cawley of Hay Jay Acres in Caroline County for pickling cucumbers.
- **Sriracha Glazed Rockfish,** submitted by Patty Henley of <u>Saval Foodservice</u> in Howard County with producers Tina Schillinger of <u>Schillinger's Farm</u> in Anne Arundel County for cantaloupe and honeydew melon; and waterman Robert Coleman in Kent County for rockfish.

### **Dessert**

- **Blueberry and Lemon Ice Pops**, submitted by Tracy King of <u>Cumberstone Ice Pops</u>, <u>LLC</u> in Anne Arundel County with producers Chris and Tracy King of Compromise Farm in Anne Arundel County for blueberries.
- Goat Cheese Cheesecake with Caramel Sauce and Grilled Peach Compote, submitted by John Shields of Gertrude's in Baltimore City with producers David Hochheimer of Black Rock Orchard in Carroll County for peaches; and Pablo Solanet of FireFly Farms in Garrett County for goat cheese.
- Peach and Polenta Upside Down Torte with Honey Thyme Liquid Nitrogen Ice Cream, submitted by James Barrett of <u>Azure at the Westin Annapolis</u> in Anne Arundel County with producers Russ Shlagel of <u>Shlagel Farms</u> in Charles County for peaches; Vinton Lawrence of <u>Land's</u> <u>End</u> in Kent County for cornmeal; and Cloverland Green Spring Dairy in Baltimore County for milk, cream.
- Peach and Chèvre Upside Down Cobbler, submitted by Chefs Medford Canby, Cathy Ferguson
  and Charles (Buz) Porciello of Government House (Anne Arundel County) with producers llene
  Milburn of Milburn Orchards in Cecil County for peaches and Pablo Solanet of FireFly Farms in
  Garrett County for goat cheese.